

What is claimed is:

1. A process for producing sushi, comprising
 - rolling a sushi body that a seasoning treated sushi material and vinegared rice have been combined together in a cooked edible kelp to form an edible kelp rolled sushi,
 - covering the whole surface of said edible kelp rolled sushi in adhesion with a shape-keeping film,
 - freezing said edible kelp rolled sushi covered with the shape-keeping film, in addition,
 - seal-packaging said frozen sushi which has been covered with the shape-keeping film and rolled in the kelp, and then, if necessary,
 - freeze storing said seal-packaged edible kelp rolled sushi.
2. A process for producing sushi according to Claim 1, wherein the edible kelp rolled sushi covered with the shape-keeping film is packaged with a simple packaging material prior to seal-packaging.
3. A process for producing sushi according to Claim 2, comprising
 - placing an edible kelp having a size of being wound on the circumferential surface of the sushi body on a shape-keeping film having a size larger than the total exterior surface of said edible kelp rolled sushi,
 - placing a molded sushi body on the edible kelp,
 - drawing in, contact-bonding and winding said shape-keeping film together with the edible kelp around the circumferential surface of the sushi body, and laminating the both ends of the rolled and tightened peripheral film to cover the periphery of the sushi body and to form a edible kelp rolled sushi,
 - drawing in the remaining ends of the shape-keeping film at the both sides in the axial direction onto the surface of the edible kelp rolled sushi and contact-bonding the ends to said shape-keeping film on the exterior surface prior to covering and packaging the kelp bound sushi,
 - freezing said edible kelp rolled sushi covered with the shape-keeping film, in addition,
 - packaging said frozen and shape-keeping film covered sushi, which has been bound with kelp, with a simple packaging material prior to seal-packaging, and then
 - freezing and storing said seal-packaged edible kelp rolled sushi.

4. A process for producing sushi according to any one of Claims 1-3, wherein the rolled and tightened strength of the shape-keeping film is adjusted so that when eating sushi, vinegared rice has a unitary feeling of hardness or elasticity together with the kelp and sushi material.
5. A process for producing sushi according to any one of Claims 1-4, wherein an oxygen removing agent is also included within the seal-packaging.
6. A process for producing sushi according to any one of Claims 1-5, wherein the sushi material is fish, the simple package is a sheet of natural or synthetic bamboo sheath, and the seal-packaging is a pillow packaging.
7. A process for producing sushi according to any one of Claims 1-6, wherein the edible kelp rolled sushi has a shape for plural sushi pieces.
8. A process for producing sushi according to any one of Claims 1-7, wherein the frozen edible kelp rolled sushi is thawed.
9. A process for producing sushi according to Claim 8, wherein the edible kelp rolled sushi packaged with the shape-keeping film can be cut into plural sliced pieces of sushi with a plastic knife.
10. A frozen sushi produced by the process according to any one of Claims 1-7.
11. A sushi produced by the process according to Claims 8 or 9, wherein it can be circulated at ordinary temperature.
12. A sushi set, comprising in combination of the sushi according to Claims 10 or 11 and a plastic knife for cutting to divide the edible kelp rolled sushi or the edible kelp rolled sushi packaged with a shape-keeping film into plural pieces of sushi.
13. A process or system for circulating sushi at ordinary temperature, wherein a sushi set comprising in combination of the edible kelp rolled sushi or the edible kelp rolled sushi packaged with a shape-keeping film which have been produced by the process according to Claims 8 or 9, and a plastic knife for dividing into plural pieces of sushi is circulated at ordinary temperature.